

VIT 1 Course Outline as of Fall 2015**CATALOG INFORMATION**

Dept and Nbr: VIT 1

Title: WORLD VIT & WINE STYLES

Full Title: World Viticulture and Wine Styles

Last Reviewed: 8/14/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As: WINE 1

Formerly: VIT 50

Catalog Description:

Survey of world viticulture and wine industries. Course includes history of viticulture; grapevine anatomy; worldwide grape, raisin and wine production and consumption; and world wine regions.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**Schedule of Classes Information:**

Description: Survey of world viticulture and wine industries. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;UC.

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:

CSU Transfer:	Transferable	Effective:	Fall 2003	Inactive:
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UC Transfer:	Transferable	Effective:	Fall 2004	Inactive:
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon completion of this course, students will be able to:

1. Summarize the importance of grapes and grapevines worldwide, historically, and currently.
2. Explain grape production and consumption from a historical perspective.
3. Survey the distribution of grapes worldwide.
4. Analyze trends in worldwide grape, raisin, and wine production and consumption.
5. Identify grapevine structures and describe the function of each.
6. Describe the process of establishing a new vineyard.
7. Assess wines and identify wine components based on tasting.
8. Explain the winemaking process.
9. Identify, compare, and contrast the different wine regions in the world and the products of each.

Topics and Scope:

I. History and Evolution

- A. Overview of worldwide importance of grapes and grapevines
- B. Origin of *Vitis vinifera* and its spread throughout the world
- C. Worldwide grape, raisin and wine production and consumption
 1. History
 2. Current trends
 3. Geographical distribution of grape growing worldwide
 4. Production trends
 5. Consumption trends

II. Grapevine Classification

- A. Species
 1. *Vitis* species
 2. North American species
 3. Oriental species

4. Muscadina species
- B. Grape types
 1. Wine grapes
 2. Table grapes
 3. Raisins
- C. Overview of cultivars, clones, field selections, and rootstocks
- III. Vine Structure and Function
 - A. Terminology
 - B. Shoot system
 - C. Root system
 - C. Vine physiology
 - E. Basic vine physiology
- IV. Overview of Vineyard Establishment
- V. Overview of Propagation Methods
- VI. Overview of Worldwide Vineyard Production Practices
 - A. Irrigation
 - B. Fertilization
 - C. Pruning
 - D. Trellis systems
 - E. Canopy management
 - F. Common diseases and pests
- VII. Wine Making Processes
 - A. How wine is made
 - B. Choice of oak
 - C. How to assess a wine (component tasting)
- VIII. Old World Wines and Vines
 - A. France
 - B. Germany
 - C. Switzerland
 - D. Austria
 - E. Italy
 - F. Spain
 - G. Portugal
- IX. New World Wines and Vines
 - A. South America
 - B. Mexico
 - C. Australia
 - D. New Zealand
 - E. South Africa
 - F. North America
- X. Future Trends in Winemaking and Viticulture

Assignment:

1. Research and submit a 3-5 page report on one of the following: worldwide distribution of grapes, grape production and consumption from a historical perspective, or the importance of grapes historically and currently.
2. Research and complete a report on grape production and consumption trends within different wine regions of the world.
3. Homework: classify on a worksheet wine styles of different areas of the world and identify wine components.

4. Midterm and final exam.
5. Reading, 20-30 pages per week.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Research reports.

Writing
20 - 40%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Wine styles classification.

Problem solving
10 - 20%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Wine component identification.

Skill Demonstrations
10 - 20%

Exams: All forms of formal testing, other than skill performance exams.

Midterm and final exam: Multiple choice, True/false, Matching items, Completion, Essay exams

Exams
20 - 40%

Other: Includes any assessment tools that do not logically fit into the above categories.

None

Other Category
0 - 0%

Representative Textbooks and Materials:

Instructor provided materials.

View from the Vineyard-A Practical Guide to Sustainable Winegrape Growing, Clifford Ohmart, Wine Appreciation Guide, 2011

About Wine, J. Patrick Henderson & Dellie Rex, Thomson Delmar Learning, Second Edition, 2012.